

# **Greek Recipes for Lamb and Kid**

## **Main Dishes**

Much of the Greek economy has traditionally relied on lamb and goats - for milk, yogurt, and cheeses - as well as for meat. And when Greeks sit down to celebrate, lamb or kid is almost always on the menu, and they are the traditional meats of Easter. Enjoy these favorite recipes.

### **Ted Christou's Spit-Roasted Whole Stuffed Lamb**

Ted Christou is a Greek-American who has been making a spit-roasted lamb every year at Easter for the past 20 years. Here he shares his fabulous recipe.

### **How to Roast a Whole Lamb on the Spit - Step by Step**

A step-by-step photo tutorial on preparing and roasting a whole lamb on the spit for Greek Easter. Many thanks to guest chef Ted Christou who graciously shared his family recipe and photos with us.

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### **Roast Leg of Lamb with Oven Roasted Potatoes - Arni Sto Fourno me Patates**

A traditional Greek favorite at holidays and celebrations, Roast Leg of Lamb with Potatoes is sure to please a crowd.

### **Cooking with Lamb - Greek Cooking Tips**

Greece is known for fabulous lamb dishes - from the very small kebabs (souvlakia) to whole spit-roasted. Here are tips for shopping, cooking times, portions per person, and more.

## **Greek Cuts of Lamb**

A handy guide with diagrams and translations of the different cuts of lamb as cut by Greek butchers.

## **Bandit's Lamb - Arnaki Kleftiko**

A variation on the original recipe which cooked in the ground for up to 24 hours, this version calls for a parchment cooking paper wrapping and moist heat cooking until the lamb is falling off the bone. Lots of garlic in this one.

## **Broiled Peppered Lamb Chops - Arnisia Paidakia meh Piperi**

A simple recipe for a main dish for any occasion, these lamb chops are a pepper-lover's dream (and of course, the peppercorns can be omitted).

## **Egg-Lemon Lamb with Artichoke Hearts - Arni me Aginares**

Lamb with artichokes and a tangy avgolemono (egg-lemon) sauce is a traditional Greek dish. Using a pressure cooker keeps cooking time to a minimum and delivers great results.

## **Grilled Lamb Chops with Thyme Rub - Paithakia Skaras me Thymari**

The beauty of this recipe is that it works as well for one as it does for one hundred. A simple classic Greek dish cooked in the traditional way - on the grill.

## **Ground Lamb with Orzo Pasta - Yiouvetsi me Kima Arnisio**

"Yiouvetsi" dishes are most often made with chunks of meat - beef and lamb are the most popular, but this recipe with ground lamb is a delight and easier on the budget.

## **Hazelnut-Crusted Rack of Lamb - Paithakia se Krousta Fountoukion**

Lamb chops coated with a hazelnut crust make a delicious and elegant dish. The crust combines hazelnuts and thyme, a perfect taste combination with lamb.

## **Lamb Burgers with Olives - Keftethes me Elies**

The addition of Greek olives to simple lamb burgers gives them an unexpected and delicious tang. A quick and easy recipe.

## **Lamb (or Kid) Fricassee with Avgolemono - Arni Frikase**

Lamb (or kid) cooked with Romaine lettuce, dill, celery, and green onions is topped with the traditional avgolemono (egg-lemon sauce) for a Greek favorite.

## **Lamb in a Red Sauce with Bell Peppers - Arnaki Kokkinisto**

Red and green peppers added to a traditional tomato-based red sauce (kokkinisto) create a wonderful sauce that can be served over rice or pasta along with the lamb.

## **Lamb Stew with String Beans: Arni me Fassolakia**

Lamb and fresh or frozen string beans are cooked in a light tomato sauce for a delightful one-pot meal.

## **Lamb Stew with String Beans (Pressure Cooker)**

A delicious stew made with leg of lamb, potatoes, tomatoes, and fresh or frozen green beans. Pressure cooker version.

## **Lamb with Quince - Arni me Kythoni**

The surprising taste combination of sweetened quince and lamb is an unusual and delightful dish.

## **Lamb with Rice Pilaf - Arni me Pilafi sto Fournο**

Oven-baked lamb with rice pilaf is a delicious family meal. This easy recipe can also be made with beef, pork, chicken, and even liver.

## **Leg of Lamb Stuffed with Cheese and Peppers - Arni Yemisto**

This is a beautiful special occasion dish, with red and green peppers and white cheeses rolled in a boned, butterflied leg of lamb. The slices are colorful, the smell is divine, and the taste is even better!

## **Leg of Lamb with Sage & Thyme - Arni me Faskomilo kai Thymari**

A simple recipe with extraordinary results. The lamb is cooked with fresh sage and thyme in a slow oven.

## **Meat Pie with Phyllo Crust - Kreatopita**

This pan-sized pie encased in a phyllo crust can be made with beef or lamb, and calls for meat, olive oil, wine, tomato paste, rice, onions, garlic, and a fabulous selection of herbs.

## **Mixed Grill Souvlaki - Chicken. Pork, Lamb Kebabs**

Souvlaki - skewers of meat (with or without vegetables)- are favorites for indoor and outdoor grilling. This recipe includes green and red peppers, onions, and tomatoes, and we're cooking outside for a cookout or outdoor party.

## **Roast Lamb with Potatoes - Arni me Patates sto Fournο**

Lamb and potatoes roasted together with a dash of lemon and oregano. This dish is a great choice for Easter dinner. It's easy to prepare, and when combined with a selection of appetizers, salads, and sides, it truly is a Greek masterpiece.

## **Roasted Lamb with Pasta - Arni me Kritharakia**

Lamb, orzo pasta, celery, tomatoes, onion, bay leaf, and seasonings make for a wonderful traditional combination of Greek tastes, similar to a "yiouvetsi." An easy oven-to-table casserole.

## **Stuffed Whole Baby Lamb with Bulgur - Kouzou Dolma**

A recipe brought to Greece by refugees from Kappadokia, whole baby lamb is stuffed with a bulgur mixture and slow-roasted in the oven.

## **Leg of Lamb Stuffed with Roasted Garlic, Feta, and Basil**

Home Cooking Guide, Peggy Trowbridge, presents a dish of Olympian proportions: butterflied leg of lamb stuffed with garlic, feta cheese, and herbs.

## **Greek-Style Easter Lamb**

This is a classic Greek style rotisserie leg of lamb. A great meal for any occasion or holiday, such as Easter. From About Barbecues & Grilling Guide, Derrick Riches.